



## **For Immediate Release and Upcoming Events Listing**

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### **Culinary Series at the Terry Campus**

DOVER- Whether you are a cooking genius or a culinary novice you can enjoy professional cooking classes right here in Dover.

Registration is now open for the Delaware Technical & Community College, Terry Campus culinary classes. Instruction will take place in the Culinary Arts Kitchen located in the Educational Technology Building on campus. Classes will be taught by Chef Ed Hennessy, instructor and culinary department chair of the campus, and are available to all members of the community. Chef Ed is a Certified Executive Chef in the American Culinary Federation and a member of the American Academy of Chefs. Listed below are the various themes and dates of each class.

#### **Konnichiwa!**

Make Japanese inspired dishes such as sushi rolls, tempura, marinated beef yakitori and soba noodle salad with tuna tartare. The class will be held Thursday, Sept. 6, from 6-9 p.m. and will cost \$49.

#### **Fabulous Fish**

Prepare macadamia encrusted mahi mahi topped with a tropical fruit salsa and sautéed halibut complimented with warm apple and cranberry compote. Top it all off

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with mixed berries in Frangelica crème anglaise. The class will be held Thursday, Sept. 20, from 6-9 p.m. and will cost \$49.

### **South of the Border**

Join Chef Elena Sirignano to explore the flavors of Mexican cuisine. Learn how to prepare flour and corn tortillas, salsas, chili verde and seared Oaxacan cheese with tomatoes and chilies. The class will be held Thursday, Oct. 4, from 6-9 p.m. and will cost \$49.

### **Scrumptious Pies**

Step back in time to solve the mystery of the perfect home-made pie crust, then bake fruit pies, custard pies and pecan bourbon pies. The class will be held Thursday, Oct. 11, from 6-9 p.m. and will cost \$49.

### **Knead Some Bread?**

Learn how to fill your home with the comforting smell of home-made white bread, rolls, multi-grain bread and fougasse. The class will be held Thursday, Nov. 1, from 6-9 p.m. and will cost \$49.

### **Fall Harvest Dinner**

Celebrate the season by preparing sweet potato gnocci with brown sage butter, coriander brined pork tenderloin, citrus salmon fillet with fennel, and pumpkin flan. The class will be held Thursday, Nov. 15, from 6-9 p.m. and will cost \$49.

Register for all six of the Culinary Workshops and only pay for five. Classes fill quickly and have limited seating so call 302-857-1400 to register today.

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